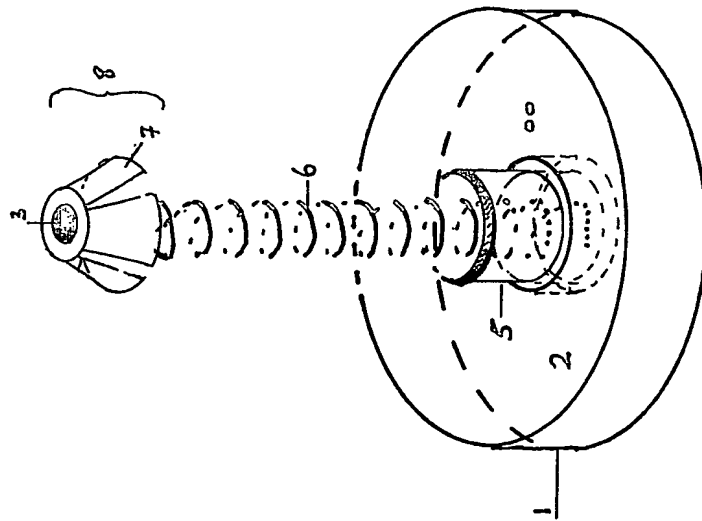


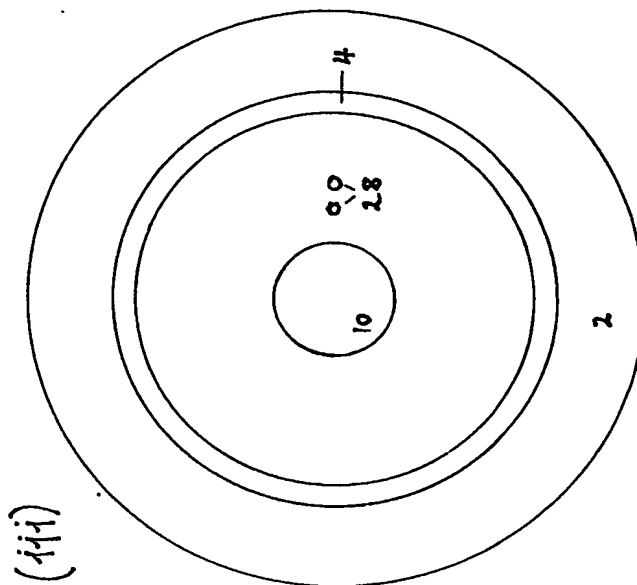
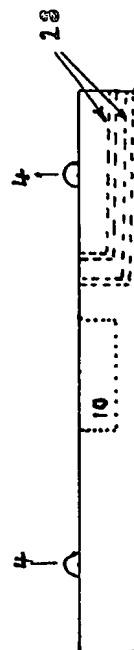
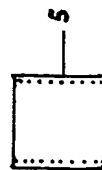
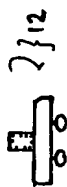
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DIAGRAM 1



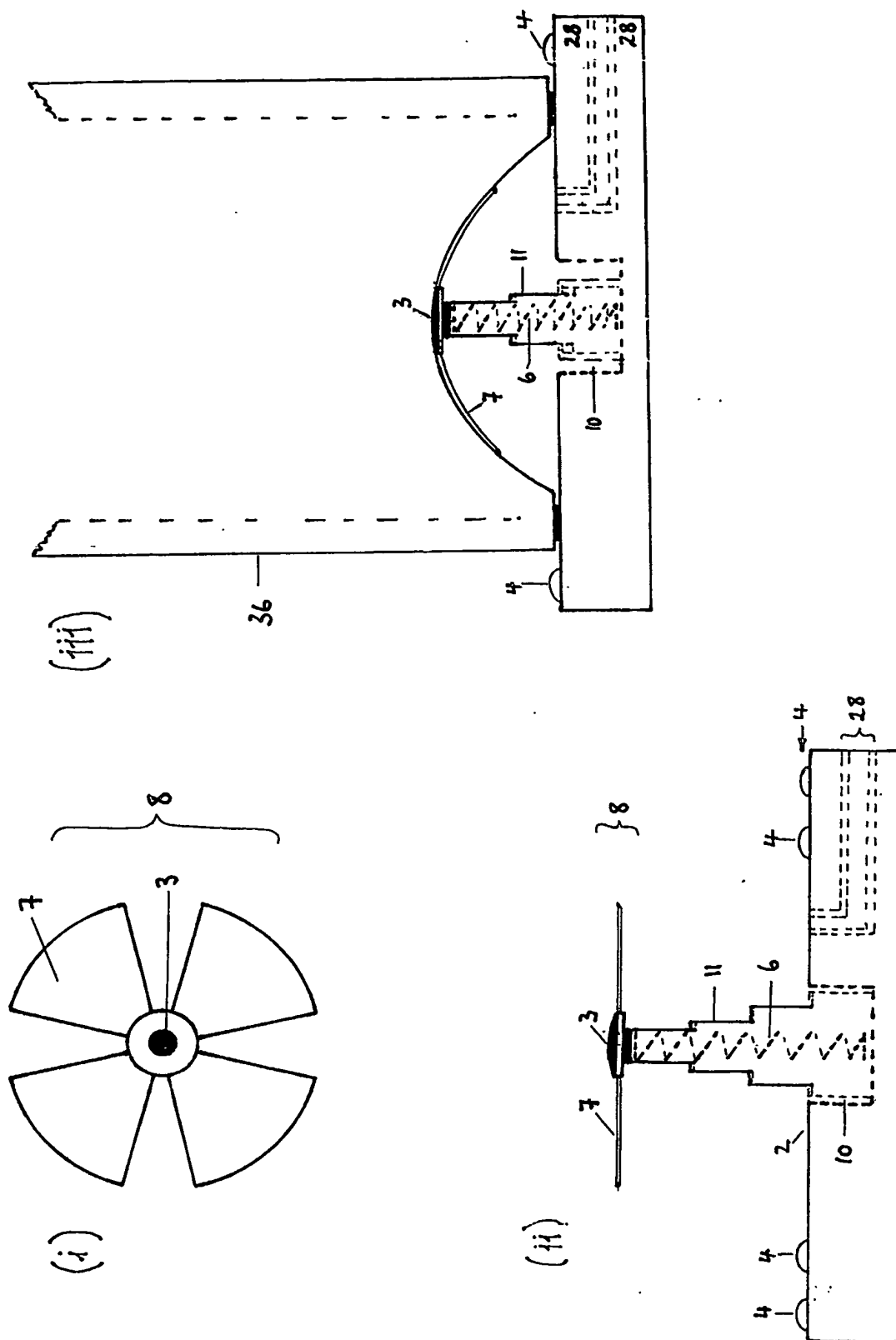
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DIAGRAM 2



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DIAGRAM 3



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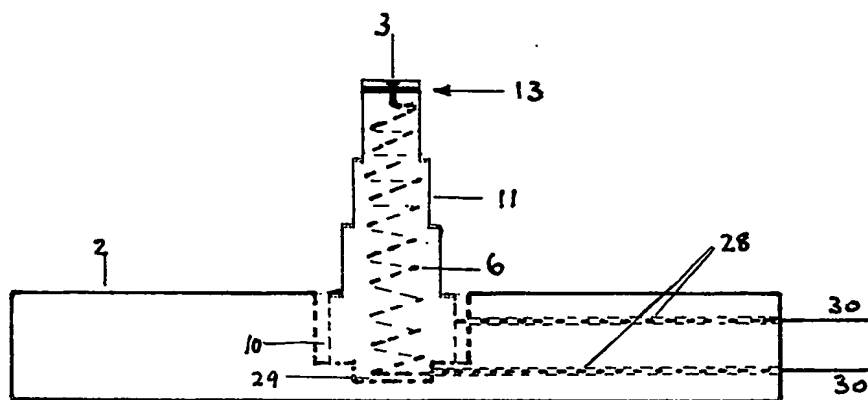


DIAGRAM 4

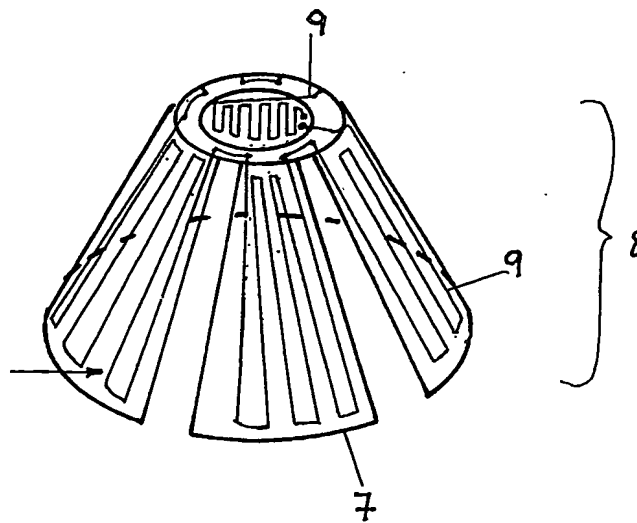


DIAGRAM 5

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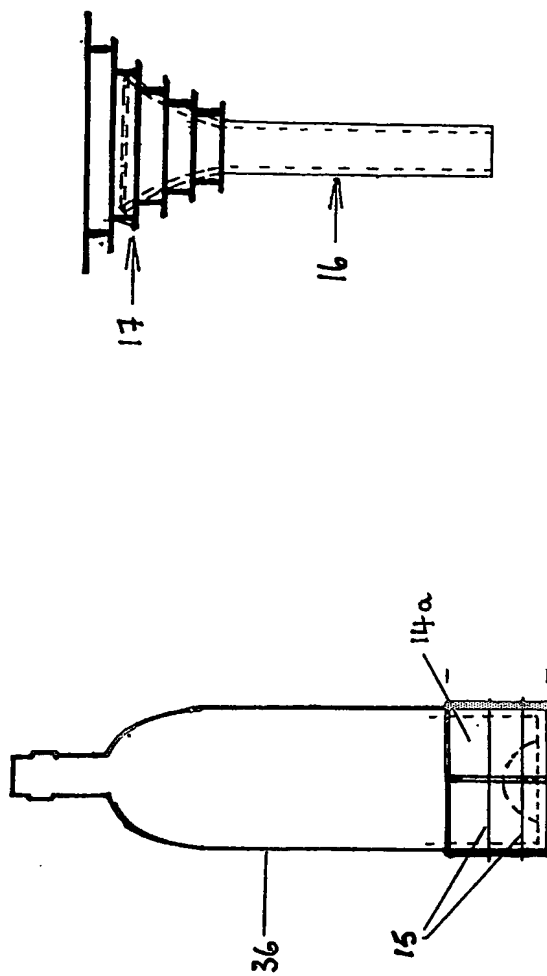


DIAGRAM 7

DIAGRAM 6

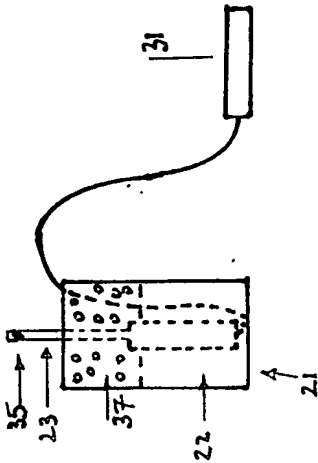


DIAGRAM 10

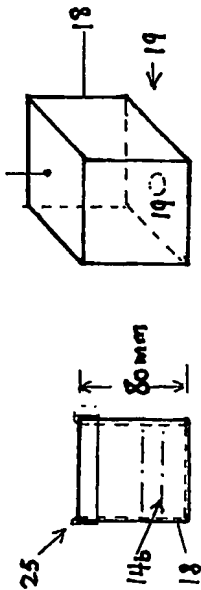


DIAGRAM 8

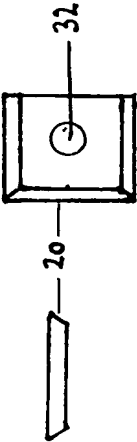


DIAGRAM 9

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part 1

part 2

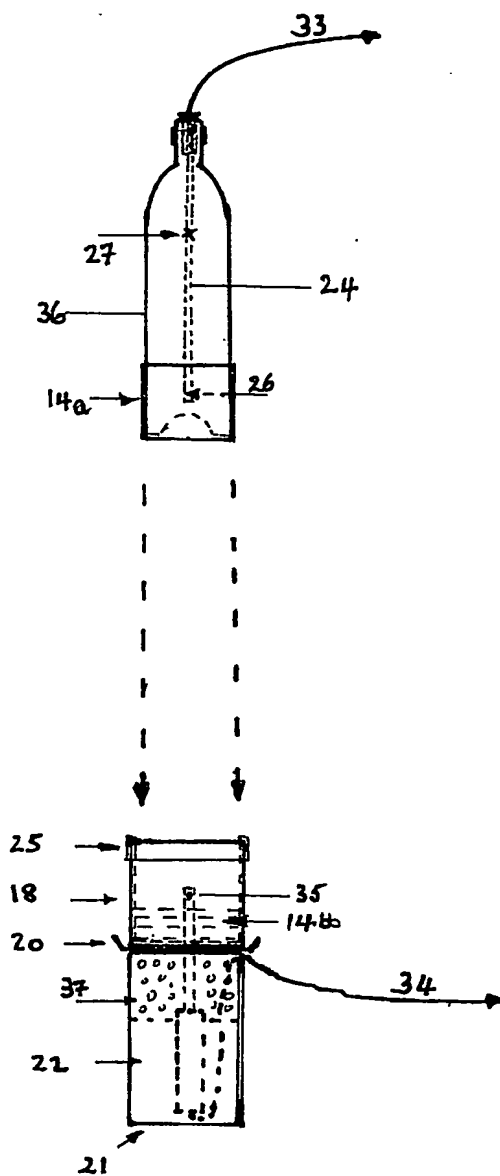
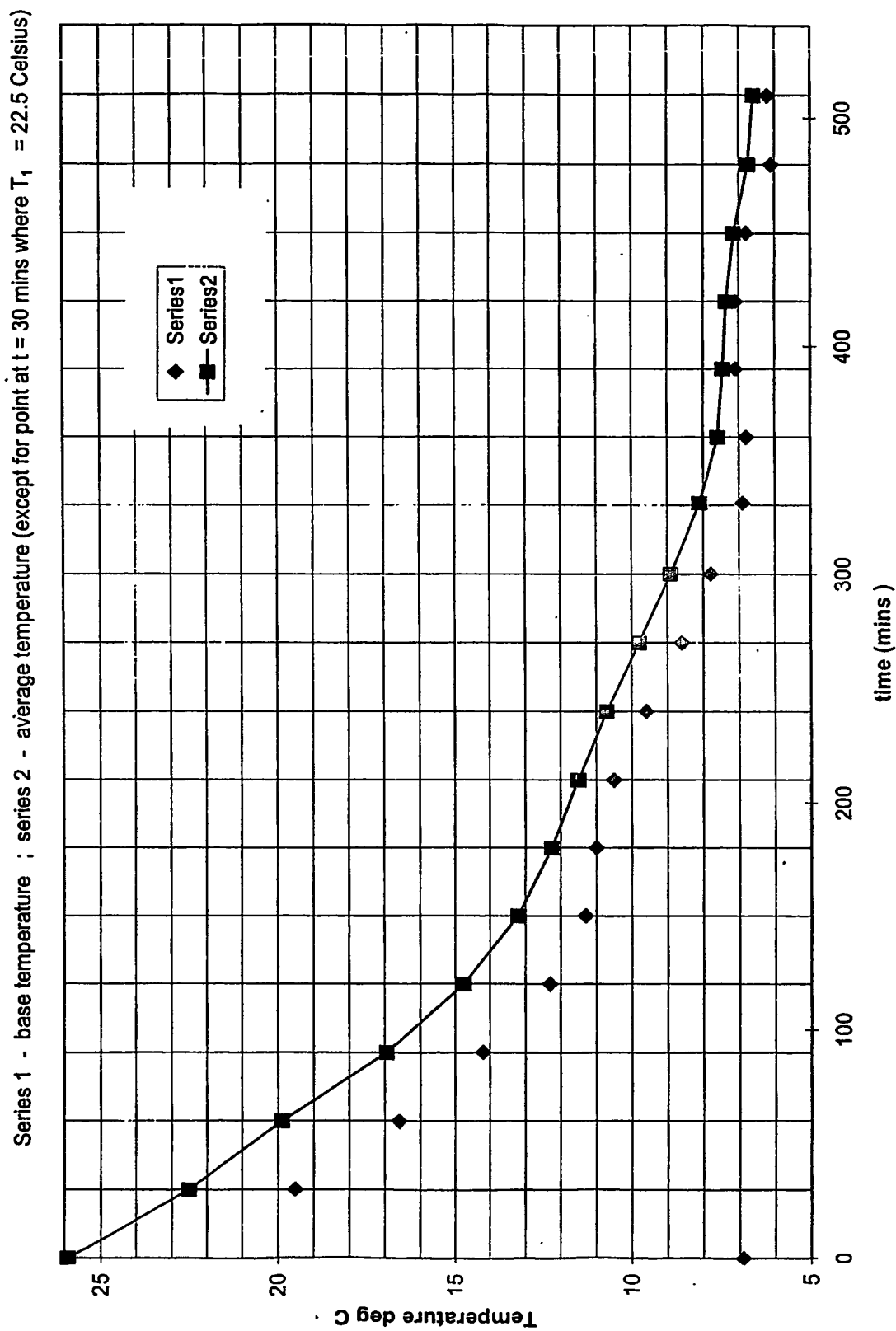


DIAGRAM 11

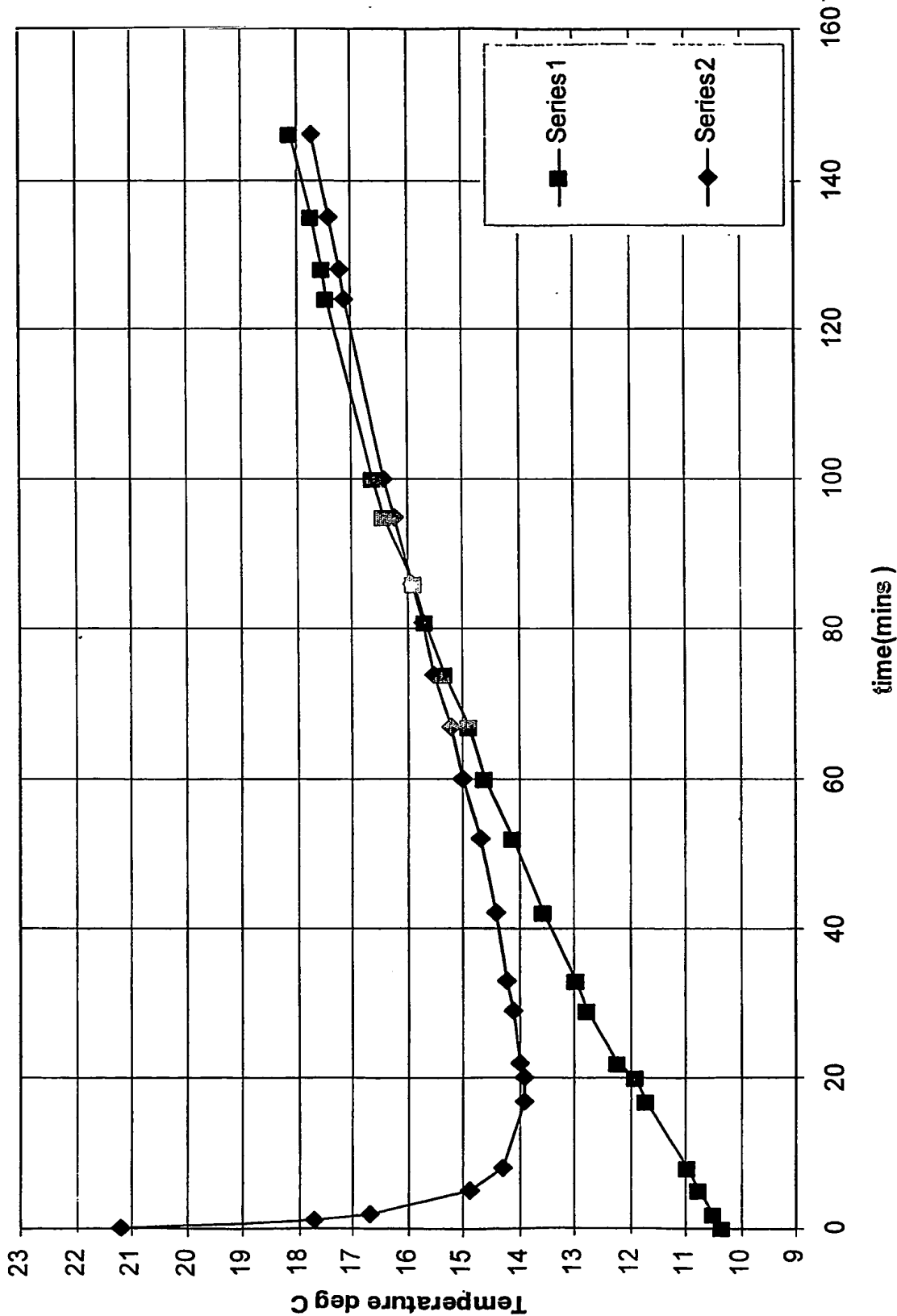
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Graph 1: cooling a Standard Burgundy Bottle

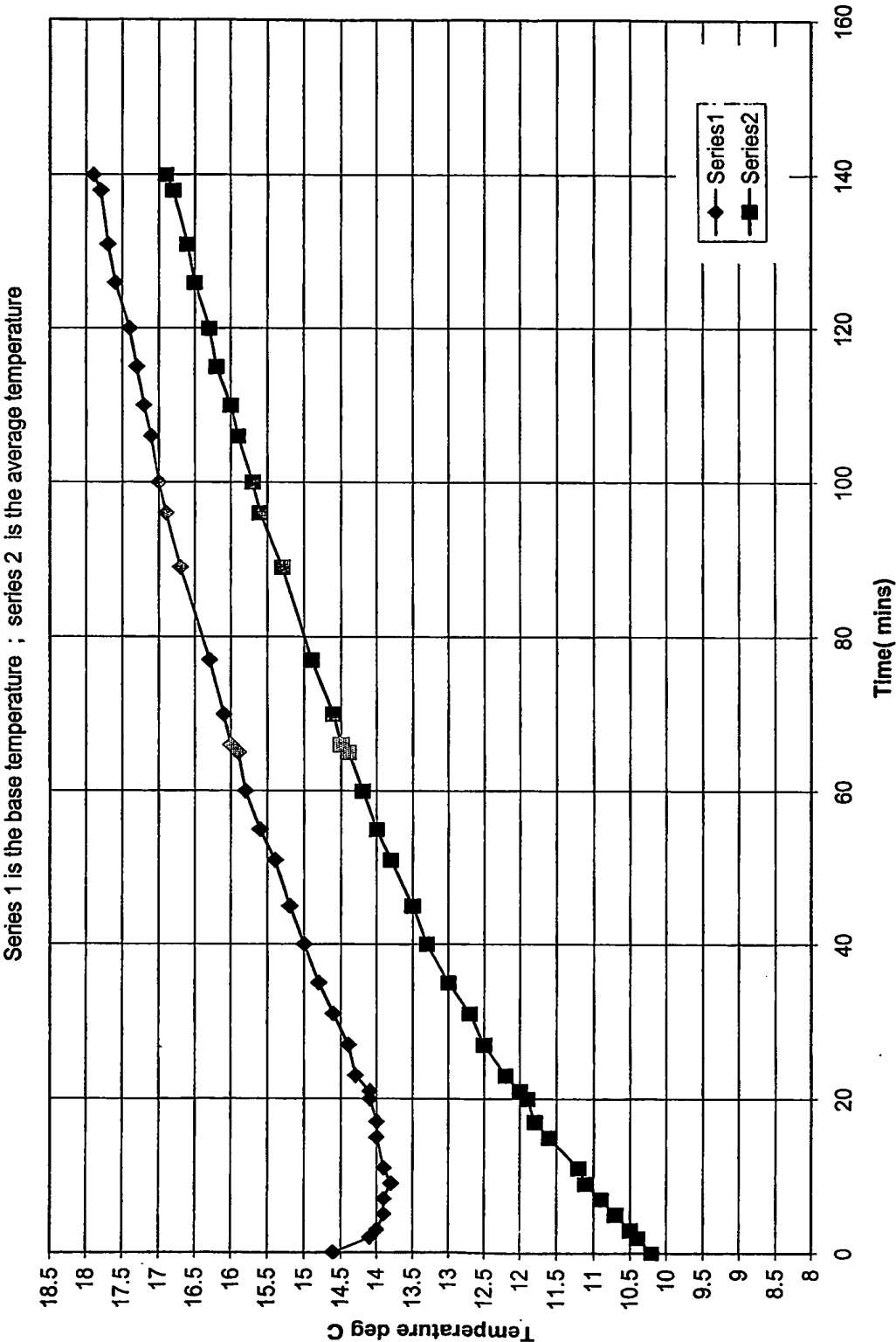
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Graph 2: Vertical Warming of Standard Burgundy Bottle

Series 1 is the Average temperature ; series 2 is the base temperature

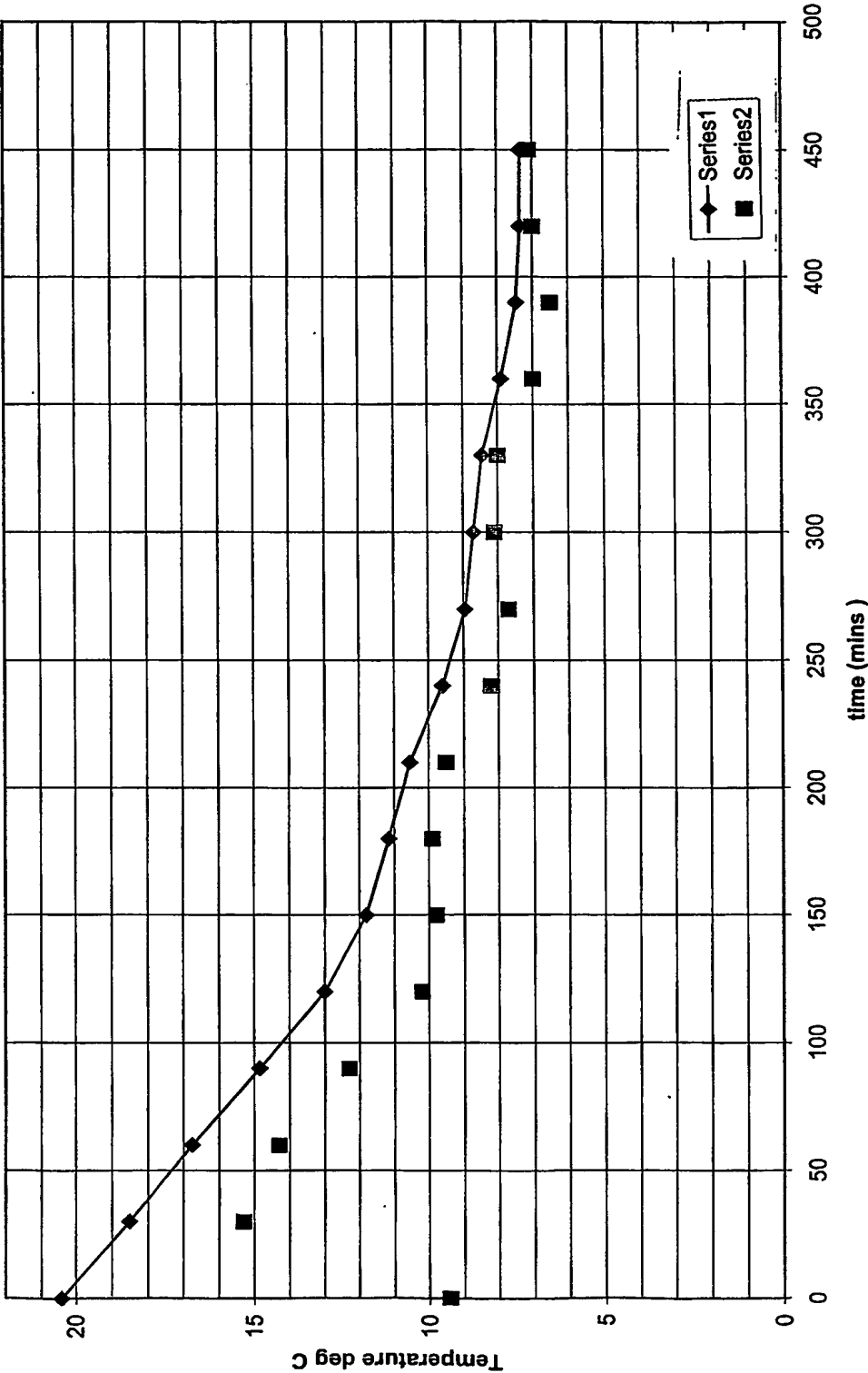


Graph 3: Horizontal Warming of a standard Burgundy Bottle



Graph 4: Cooling of a Champagne bottle

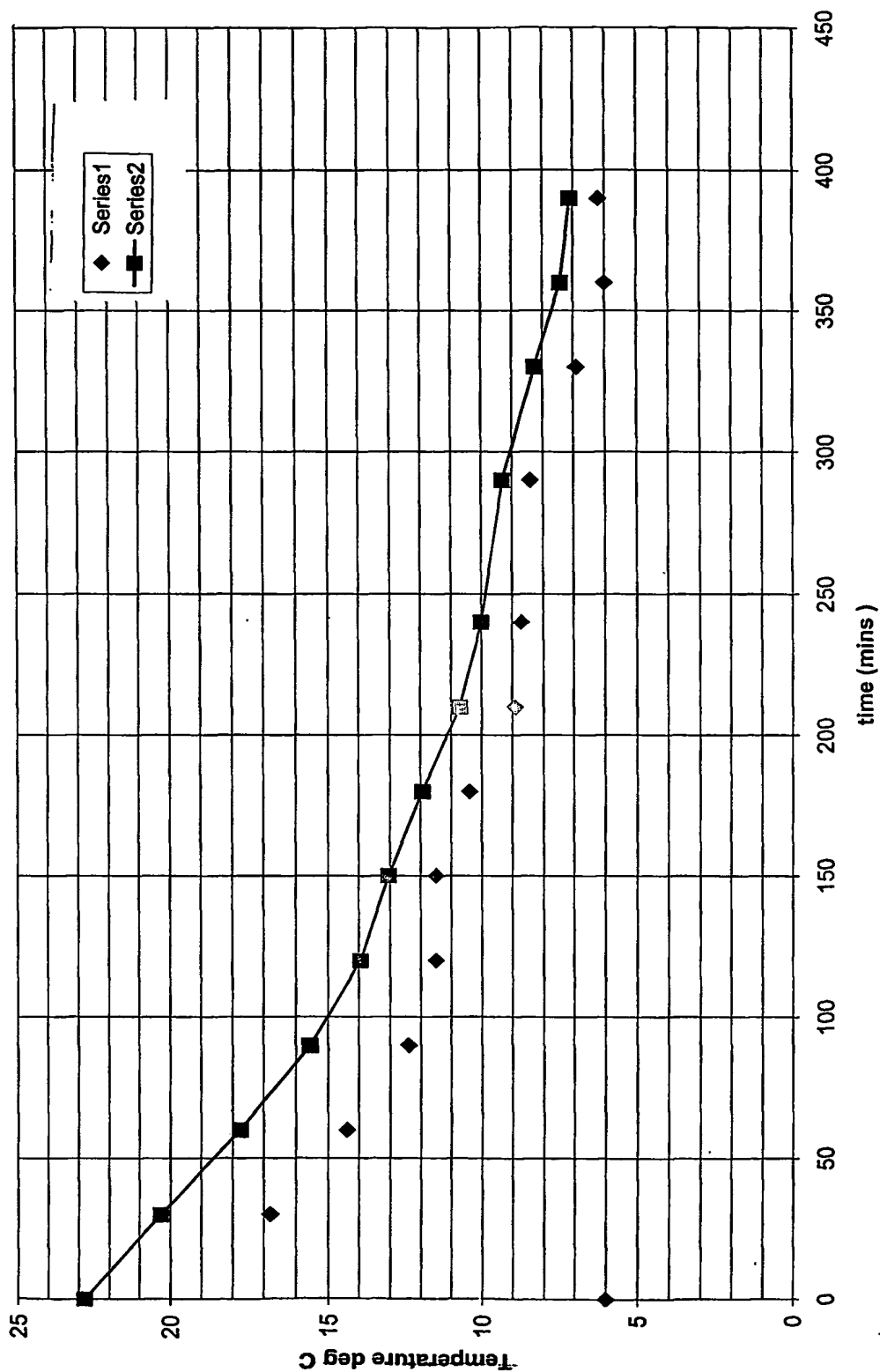
series 1 is the average temperature of the contents of a bottle ; series 2 is the base temperature



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Graph 5: Cooling a Bordeaux Bottle

series 1 is the base temperature ; series 2 is the average temperature of the contents of the bottle



Graph 6: Cooling of a Condrieu bottle

